Cooking with Kitfox

Part One PUP CHOW!

This recipe is inspired by Bulgogi Deopbap. [Bulgogi rice bowl] This recipe is not authentic!

You'll need your rice cooker, a pan and measuring cup!

Ingredients:
Rice
Ground turkey
Eggs
Worcestershire sauce
Soy sauce
Bachan's Japanese barbecue sauce
Ajumma Republic Korean BBQ sauce
Kalbi bulgogi
Kikkoman unagi sushi sauce
Light brown sugar
Kewpie mayo
Nori komi furikake rice seasoning

In the morning the day before, put the turkey in the fridge to thaw. It should be ready by dinnertime the next day.

If you're like me, and are forgetful you can thaw it in the microwave when the rice is halfway done.

Start your rice in the rice cooker. when rice is halfway done, heat up pan to medium heat and add a little oil or butter.

Once it is warm, add the turkey onto the pan and cook out all of the pink!

Grab your measuring cup:
1 tbsp of Worcestershire sauce
1 tbsp of soy sauce
2 tbsp of Bachan's japanese barbecue sauce
2 tbsp of Ajumma republic bulgogi sauce
2 tbsp of Kikkoman unagi sushi sauce
1 tbsp of brown sugar.

Mix it together. It will be about ½ full with sauce.

Once you've cooked out all the pink from the turkey, stir in the sauce and make sure every inch of the meat is covered!

Stir stir stir!! once all the flavor is dispersed lower the heat a touch [so nothing burns] and then crack two eggs over the turkey. You will let it simmer.

Grab a bowl, scoop rice in. add a layer of kewpie mayo, and a layer of nori rice seasoning. If you want it really creamy add more kewpie.

Once the meat is less watery from the sauce take a spatula and scoop the egg & meat onto the rice. Mix it all together! The more runny the egg is the better!

For additional treats and texture:

add cucumber chopped into small cubes as well as corn or you can have cucumber slices on the side for refreshment!

Then your pup chow is done!

<-- unmixed

mixed -->

Hope you enjoy!!

I wanna share why i enjoy this recipe: it simulates the feeling of being a kit & eating regurgitant, which isn't the most... er.. appetizing thought to most but hopefully my fellow therians love it.